



## Starters

- Spicy Baja-style shrimp cocktail 14.00  
Apple, manchego cheese, chive salad 9.00  
Bruschetta, tomato, basil, garlic and extra virgin olive oil 9.75  
Farro salad, heirloom tomatoes, cucumbers, olives, feta cheese 12.00  
Triple-cooked French-fried potatoes, horseradish sauce 8.50  
Grilled lamb spiedini, harissa, yogurt and cilantro 14.75

## Pasta

- "Pasta alla Norma," rigatoni, tomato, eggplant, olives, basil and ricotta salata 21.00  
Spaghetti, shrimp, arugula, hot chilies, garlic and lemon 24.50  
Ravioli, braised beef, soffrito, pecorino, butter 23.50  
Pappardelle, gorgonzola cream, pistachio, sage, garlic 19.50  
Tajarin, Piedmontese meat sauce, Parmesan cheese and extra-virgin olive oil 23.50

## Entrees

- Grilled sea bass, green chermoula, zucchini and fregola 35.00  
Roasted chicken thighs, jalapeno peppers, fresh thyme and toasted croutons 25.00  
"Peposo Notturmo" beef braised in red wine, black pepper with soft polenta, kale 27.50  
Lamb shank braised with red wine and olives, scallion risotto 34.50  
14-oz. Beef ribeye steak, fried potatoes, horseradish sauce\* 39.00

## Desserts

- Peach shortcakes, butterscotch sauce, whipped cream 8.75  
Vanilla panna cotta, blueberry compote, shortbread cookies 8.75  
Portuguese cinnamon-sugar doughnuts, lemon curd 8.75  
Chocolate cake with coffee mascarpone 8.75

## Specialty Cocktails

Diabolita Margarita  
habanero tequila, blood orange,  
passionfruit, pomegranate, ginger  
10

Cucumber Margarita  
libélula joven tequila, cucumber, lime  
11

BRB  
bulleit rye, benedictine, honey, lemon  
11

Blackberry Sour  
basil hayden's bourbon whiskey,  
blackberry, lemon  
12

Beet Drop  
black peppercorn gin, beet, mint,  
lemon, smoked paprika  
8

Padova  
tattersall gin, aperol, lillet blanc, lemon  
10

Peach Bellini  
white peach, prosecco  
10

Bouquet of Rye  
bulleit rye, ginger, lemon, mint  
12

Watermelon Caipirinha  
cachaça, lime, watermelon  
10

Sabroso  
rum, mint, pineapple, thyme, lemon, lime  
9

Lovechild Mojito  
choice of original, raspberry, strawberry, or  
mango, white rum, mint, lime  
9

Lovechild Old Fashioned  
choice of brandy, bourbon, or whiskey,  
orange, cherry, raw sugar, angostura bitters  
9

★ Ask for information about booking our private dining room.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.